

21 BRIX WINERY

Cheese Spaetzle

Pair with Dornfelder or Ella's White



INGREDIENTS:

12 ounces egg noodles

6 tablespoons butter

2 large sweet onions, chopped

1/2 teaspoon salt

1/2 teaspoon sugar

6 ounces shredded Emmentaler or Jarlsberg

6 ounces Gruyere

Salt

DIRECTIONS:

Preheat the oven to 400° F. Butter a 9x13 (or a little smaller) casserole dish. Melt the butter in a medium-sized heavy stock pot or Dutch oven. Add the onions and stir occasionally for 20-30 minutes until deeply caramelized. Halfway into it sprinkle with a little salt and sugar to help with the caramelizing. Layer 1/3 of the noodles in the bottom of the dish followed by 1/3 of the cheese and 1/3 of the caramelized onions. Repeat, sprinkling each layer with some salt, ending with cheese and onions on top. Bake for 10 minutes or longer until the cheese is melted and the edges are just beginning to get a little crispy. Serve immediately alongside your favorite 21 Brix wine!

ARROWHEAD WINE CELLARS

Ritzy Chicken Salad

Pair with 814 White Wine



INGREDIENTS:

1 box Ritz Crackers

1 large container of Sander's Market Chicken Salad

DIRECTIONS:

Place one tablespoon of Chicken salad on a cracker. Serve chilled. Enjoy with Arrowhead Wine Cellars 814 White Wine.

NOTES:

ARUNDEL CELLARS & BREWING CO.

Slow Cooker Asian Pulled Pork Tacos

Pair with Blossom

INGREDIENTS:

10-12 taco size flour tortillas

Pulled Pork

4-5 pounds pork shoulder/pork butt trimmed of excess fat

2 tablespoons vegetable oil

Wet Rub

2 tablespoons toasted sesame seed oil

2 tablespoons ginger powder

1 tablespoon garlic powder

1 teaspoon salt

1 teaspoon onion powder

1/2 teaspoon black pepper

Slow Cooker Sauce

1/2 cup coconut milk

1/2 cup reduced sodium soy sauce

1/3 cup Arundel Cellars Sunset Rose

1/4 cup Asian sweet chili sauce

2 tablespoons fish sauce

1 tablespoon Sriracha

1 tablespoon cornstarch

Caramel Sauce

3/4 cup packed brown sugar

1/4 cup water

Pineapple Snow Pea Salsa

2 cups chopped fresh pineapple

6 ounces snow peas, ends trimmed, julienned then cut in half

1 red bell pepper, chopped small

1/2 red onion diced

1 whole jalapeño, minced

1/2 cup loosely packed cilantro, finely chopped

1 tablespoon lime juice

Sriracha Crema

1/2 cup sour cream

2 tablespoons mayonnaise

1 teaspoon sriracha (more or less to your taste)

DIRECTIONS:

Lightly spray a 6 quart slow cooker with nonstick cooking spray. Set aside. Whisk together all of the Wet Spice Rub ingredients together in a medium bowl then massage it evenly all over the pork. Heat 2 tablespoons of vegetable oil over high heat in a large cast iron pan. Using tongs or forks, sear pork on all sides until lightly browned. Put pork in prepared slow cooker. In a medium bowl, whisk together Slow Cooker Sauce ingredients and pour all over pork. Cook on high for 5-6 hours or until pork is tender enough to fall apart and easily shreds with a fork. At this point, remove pork to a cutting board until it is cool enough to shred. Meanwhile, remove all of the sauce left in the slow cooker to a measuring cup. If there is less than 2 1/2 cups then add enough water to equal 2 1/2 cups. Set aside. Add the shredded pork back to the slow cooker. Make the caramel sauce by adding brown sugar and water to a large skillet and boil over medium heat for 1 minute, whisking constantly. Don't overcook or it will harden! Slowly whisk in the 2 1/2 cups of the sauce from the crock pot. Simmer over medium-high heat, whisking constantly until reduced and thickened, approximately 7-10 minutes. Pour desired amount over the shredded pork and toss until evenly coated. Add additional sriracha until the sweet and spicy is balanced for your taste. Use to make the tacos.

Pineapple Snow Pea Salsa

Make the Salsa by combining all ingredients to a large bowl.

Sriracha Crema

Make the Sriracha Cream by combining all ingredients in a small bowl.

Tacos

Assemble tacos by layer: tortilla with pork, salsa and crema.

Enjoy with a glass of Arundel Cellars Blossom wine.



CELLAR '54

Raspberry Cheesecake Streusel Bars

Pair with Sublime



INGREDIENTS:

Streusel

- 2 8 ounce sticks unsalted butter, melted, plus extra for greasing
- 2 3/4 cups all-purpose flour
- 1 cup caster (superfine) sugar
- 1/4 teaspoon fine sea salt
- 4 tablespoons rolled oats

Cheesecake

- 20 oz full-fat cream cheese, at room temperature
- 1/2 cup sour cream, at room temperature
- 1 cup caster (superfine) sugar
- 2 tablespoons cornstarch
- 2 teaspoons vanilla bean paste
- Finely grated zest of 2 lemons
- 2 large eggs

Raspberry Filling

- 3 tablespoons raspberry jam
- 10 1/2 ounces fresh raspberries

DIRECTIONS:

Preheat the oven to 350°F, Gas Mark 4. Lightly grease a 9x13 brownie tin, then line with a strip of parchment paper that overhangs the two long sides of the tin. Secure the paper in place with two metal clips.

Streusel

Mix together the flour, sugar and salt in a large bowl. Gradually drizzle in the melted butter, stirring with a fork to combine until the mixture has formed clumps, then tip about two-thirds of the mixture into the prepared tin and spread out evenly. Use a glass to compact it into a flat layer. Dock all over with a fork and then freeze for 10 minutes. Mix the remaining streusel with the oats and refrigerate until needed.

Bake the base for 20 minutes, or until just starting to brown, then remove and set aside.

Cheesecake

Place all the ingredients into a large bowl and mix together until smooth and evenly combined. Pour the cheesecake mix evenly over the base.

Raspberry Filling

Gently warm the jam in a pan until loose, then remove from the heat and mix with the raspberries, coating evenly. Dot the raspberry mixture over the cheesecake, then crumble the reserved streusel evenly over the top.

Bake for 35–40 minutes, or until the streusel is lightly browned. Leave to cool in the tin for an hour, then refrigerate for at least 4 hours, before cutting into squares to serve. Store in a sealed container in the refrigerator for 4 days.

COURTYARD WINERY

Bacon Jam Cheesy Bites

Pair with Beach Glass Red



INGREDIENTS:

- 40 slices baguette
- 1/2 cup olive oil
- 3/4 teaspoons kosher salt divided into 1/2 teaspoon and 1/4 teaspoon
- 4 ounces cream cheese, softened
- 4 ounces shredded cheddar cheese
- 1 teaspoon lemon juice
- 1 teaspoon honey
- 2 cups bacon jam

Bacon Jam

- 1 pound bacon, cut into 1" pieces
- 1 onion, finely chopped
- 4 shallots, minced
- 2 cloves garlic, minced
- 1/2 cup brown sugar
- 1/4 cup maple syrup
- 1/3 cup apple cider vinegar
- 1 teaspoon chili powder

DIRECTIONS:

Preheat oven to 350°F. Slice baguette to yield around 40 slices. Brush both sides of each bread slice with olive oil and place on a baking sheet. Sprinkle with ¼ tsp salt and place in oven. Bake 7 to 9 minutes, flipping halfway in between. Remove crostini to a cooling rack to cool completely. Combine the cheeses in a bowl and add lemon juice, honey, and remaining salt. Mix together until smooth and creamy. Add a smear of cheese to each cooled crostini and top with a spoonful of bacon jam. Serve immediately.

Bacon Jam

In a medium saucepan over medium heat, cook bacon until crispy. Transfer bacon to a paper towel lined plate, reserving about a tablespoon of bacon fat in the pan. Reduce heat to medium-low. Add onion and shallots to the pan and cook, stirring often, until the onions are caramelized, about 15 minutes. Stir in garlic, brown sugar, maple syrup, vinegar, chili powder and cooked bacon. Bring mixture to a simmer then reduce heat to low. Cook until the liquid has reduced and thickened and the onions are jammy, 7-10 minutes. Let cool before transferring to a jar. Serve with cheese and crackers. It's also delicious on a burger!

DRIFTWOOD WINE CELLARS

Sausage Fiesta Dip

Pair with Pour Decisions



INGREDIENTS:

- 1 pound ground sausage
- 8 ounces cream cheese
- 2 cups shredded Cheddar cheese
- 1/2 cup heavy cream
- 1 cup chunky salsa
- 1/2 teaspoon fine ground red pepper
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon ground pink Himalayan salt
- Salad mix sprouts
- Tortilla chips

DIRECTIONS:

Brown the sausage with the red pepper, black pepper & salt in a pan until cooked and edges are slightly crispy, set aside. In a 4 quart crockpot put the cream cheese, cheddar cheese, Heavy cream, chunky salsa & sausage. Heat on high until everything is melted and dip is hot, then put crock pot on warm, put dip in serving bowl and top with fresh sprouts. Enjoy with your favorite tortilla chips.

GRAPE DISCOVERY CENTER

Candied Bacon Palmiers

Pair with Noble Winery's Delaware



INGREDIENTS:

- 6 bacon strips
- 1 package (17.3 oz) frozen puff pastry, thawed
- 3/4 cup packed light brown sugar

DIRECTIONS:

In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels to drain, then crumble. Unfold 1 sheet of puff pastry. Sprinkle sheet with half of the brown sugar and half of the bacon. Roll up the left and right sides toward the center, jelly-roll style, until the rolls meet in the middle. Repeat with remaining pastry sheet and ingredients. Refrigerate until firm enough to slice, about 30 minutes. Preheat oven to 400°F. Cut each roll crosswise into 1/2" slices. Place 2" apart on parchment-lined baking sheets. Bake until golden and crisp, 15-20 minutes. Cool on pans for 2 minutes, then remove to wire racks to cool.

Freeze Option:

Cover and freeze unbaked sliced Palmiers on waxed paper-lined baking sheets until firm. Transfer to freezer containers; close tightly and return to freezer. To use, thaw and bake Palmiers as directed.

HERITAGE WINE CELLARS

Cream Cheese & Hot Pepper Jam

Pair with Plum Royal



INGREDIENTS:

1 8-ounce block of cream cheese

1/2 cup pepper jelly or jam

(Feel free to play around with the ratios depending on your taste)

DIRECTIONS:

Place the block of cream cheese on a serving plate and place the jam on top. Serve with crackers for dipping.

PENN SHORE VINEYARDS

Favorite Fiesta Ranch Dip

Pair with Seyval Blanc



INGREDIENTS:

16 ounces of sour cream

1 to 1 1/2 cups of shredded Cheddar cheese

1 packet of dry Ranch seasoning

1 10 ounce can of Rotel drained (or something similar)

Tortilla chips (corn chips, pretzels, veggies) to serve with

DIRECTIONS:

Mix all the ingredients in a medium/large bowl. Refrigerate for at least 1 to 2 hours. Transfer to serving dish or Tupperware. Enjoy with your favorite chips or veggies and WINE!

JOHNSON ESTATE WINERY

Toasted Hazelnut Orange Cake *(Gluten Free)*

Pair with Seyval Blanc or Cream Sherry or Old Oak Gold



INGREDIENTS:

1 cup unsalted butter

1 cup plus 3 tablespoon sugar

1-3 tablespoons orange zest (dried or fresh)

5 eggs, separated

3 teaspoons hazelnut extract

1 teaspoon orange extract

7 ounces toasted hazelnuts, finely ground

1/4 teaspoon cream of tartar

Garnishes: confectioner's sugar, whole or chopped toasted hazelnuts, fresh orange zest, orange marmalade/sauce

DIRECTIONS:

Preheat oven to 325°F. Butter 9 x 2 inch round cake pan. Line the bottom with a circle of parchment paper and oil it lightly. Cream butter, sugar, egg yolks, zest, and hazelnut and orange extracts until light and fluffy. Add ground hazelnuts and stir until well-combined. Beat egg whites until foamy. Add cream of tartar and beat until stiff but not dry. Add large spoonful to butter mixture and stir to loosen batter. Gently fold in remaining whites. Turn into prepared pan and bake until edges of cake shrink slightly from pan about 40-45 minutes. The cake will be soft in the center. Let cool completely in the pan. Invert onto a serving platter and remove the parchment. Just before serving, cut Saint James pattern (rising sun or other design) from waxed paper. Set over cake and sprinkle with powdered sugar. Gently remove paper. Serve, if desired, with preferred garnishes: chopped/ground hazelnuts, orange zest, and/or orange marmalade/sauce.

LAKEVIEW WINE CELLARS

Shrimp Scampi Cheesecake Appetizers

Pair with Niagara or Long Point White



INGREDIENTS:

- 1 tablespoon olive oil
- 1 onion finely chopped
- 6 teaspoons minced garlic
- 1 pound fresh shrimp, peeled and deveined
- 4 boxes mini puffed pastry shells, baked
- 4 tablespoons butter or margarine
- 3 - 8 ounce packages cream cheese, softened
- 4 eggs
- 1/2 cup heavy cream
- 16 ounces Gouda, grated
- 2 teaspoons salt

DIRECTIONS:

Preheat oven to 350°F. In a large skillet over medium low heat, warm oil and saute onions and garlic until onions are translucent. Set aside to cool. When cool, pour off liquid reserving garlic and onion. Cut shrimp into small pieces. In a large skillet over medium-low heat, melt butter and add reserved garlic and onion along with the shrimp. Cook until shrimp are done, about 2 to 4 minutes. In a medium bowl, beat cream cheese until creamy. Add one egg at a time and beat until well mixed. Add cream, Gouda, shrimp mixture and salt. Spoon filling into puffed pastry shells. Bake in oven for 20 to 25 minutes or until filling is browned on top.

LIBERTY VINEYARDS & WINERY

Dark Chocolate and Sea Salt Ice Cream Sandwiches

Pair with Chocolette



INGREDIENTS:

- 4 ounces dark chocolate, chopped
- 1/2 stick butter
- 1 egg
- 3/4 cups sugar
- 1/2 teaspoon vanilla extract
- 1/2 cup all-purpose flour
- 1/4 cup cocoa powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- Sea Salt (as desired)
- 1 quart of your favorite vanilla ice cream

DIRECTIONS:

Preheat oven to 325°F. Put 4 ounces of dark chocolate (chopped) and 1/2 stick of butter (chopped) in microwave-safe bowl. Melt the chocolate and butter in the microwave in 20-second intervals, stirring between each interval, until melted. Add 3/4 cups sugar, 1/2 teaspoon vanilla extract, and 1 egg to chocolate mixture. Stir well. Gradually add 1/2 cup flour, 1/4 cup cocoa powder, 1/4 teaspoon baking soda, and 1/4 teaspoon salt. Line a cookie sheet with parchment paper. Drop dough by tablespoons onto prepared cookie sheet. Sprinkle dough with sea salt, as desired. Bake for approximately 15 minutes. Cool on a wire rack. After cookies have cooled, assemble as follows: place a large spoonful of slightly-softened ice cream on one cookie. Smooth out with a knife. Push ice cream almost to edge of cookie and place a second cookie on top, giving the sandwich a slight squeeze. As you assemble each ice cream sandwich, place it in the freezer to harden. After they are frozen, sandwiches may be wrapped in parchment or waxed paper and kept in a freezer bag.

MAZZA VINEYARDS

Pimento Cheese Mini Cheese Ball Bites with Bacon

Pair with Riesling



INGREDIENTS:

- 8 ounces cream cheese
- 1/4 cup mayonnaise
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon Dijon mustard
- 1/2 teaspoon garlic salt
- 1/4 teaspoon onion powder
- 1/4 teaspoon cayenne pepper
- 1/8 teaspoon black pepper
- 1/4 teaspoon salt
- 8 ounces sharp Cheddar cheese, shredded
- 4 ounce jar diced pimentos, drained
- 1 1/2 pounds bacon, cooked crispy, drained and chopped

DIRECTIONS:

Place cream cheese into a bowl and beat until smooth, then add mayonnaise, Worcestershire sauce, Dijon mustard, garlic salt, onion powder, cayenne pepper, black pepper and salt and mix well. Add in shredded Cheddar cheese and pimentos and mix well. Place in fridge for 4 to 5 hours or until firm. Take your crispy cooked diced bacon and place into a bowl. Take your pimento cheese mixture out of the fridge and form into 1 inch balls and roll in the chopped bacon and enjoy.

NOBLE WINERY

Antipasto Salad with Balsamic Dressing

(Vegetarian & gluten free options will be available)

Pair with Patavino



INGREDIENTS:

Salad

- 1 pint grape tomatoes, halved
- 1 cup cubed salami
- 8 ounces of fresh mini Mozzarella cheese balls
- 1 1/2 cups of olives of your choice
- 1/2 cup of artichokes, quartered
- 1/2 cup of mild banana pepper rings

Optional

- 1/4 cup fresh basil
- 1/2 cup chopped red onion
- Chopped romaine lettuce

DIRECTIONS:

Salad

In a bowl or individual bowls/cups and drizzle with dressing.

Balsamic Dressing

In a small bowl whisk together vinegar, honey, garlic, mustard, salt & pepper. Drizzle in olive oil while whisking and continue until dressing is emulsified.

Balsamic Dressing

- 1/4 cup balsamic vinegar
- 1 teaspoon honey or maple syrup
- 2 teaspoons Dijon mustard
- 1 garlic clove, grated
- 1/2 teaspoon sea salt
- 1/4 cup plus 2 tablespoons extra-virgin olive oil
- Freshly ground black pepper

PRESQUE ISLE WINE CELLARS

Tater Tot Skewers

Pair with Pinot Grigio



INGREDIENTS:

Tater Tots (about 48 pieces)
1/2 cup Cheddar cheese, grated
1/4 cup real bacon bits
1 - 2 green onions, chopped
Sour cream

DIRECTIONS:

Bake the tater tots according to the package directions (we baked ours at 425°F for 28 minutes, flipping them once halfway through). Remove from the oven and let them cool for a few minutes. When they're cool enough to pick up with your fingers, add 4 to 6 tater tots to each skewer. Place the skewers on a parchment lined baking sheet. Sprinkle the cheese on top of the tater tots, then the bacon bits, and finally half of the chopped green onion. Return them to the oven and bake for another 5 to 7 minutes until the cheese is melted. Remove from the oven and sprinkle them with the remaining green onions. Serve with sour cream.

SPARKLING PONDS WINERY

S.C.O.T. (Sausage and Cheese on Toast)

Pair with Ladies First



INGREDIENTS:

1 pound ground beef
1 pound ground pork sausage – hot or mild
3/4 pound Velveeta cheese
1 teaspoon oregano leaves
1 tablespoon garlic salt
1 tablespoon Worcestershire sauce
1 loaf small party Rye bread

DIRECTIONS:

Brown and drain meats. Add rest of ingredients (except bread) and stir until cheese melts. Spread on bread slices. Place on tray and broil until bubbly (just a few minutes).

*To freeze for future use, spread breads with meat mixture, place on cookie sheets and freeze. When frozen, store in zip lock bags. Allow to thaw slightly before heating.

WILLOW CREEK WINERY

Crock Pot Pizza Dip

Pair with Dry or Sweet Concord



INGREDIENTS:

- 8 ounces cream cheese (softened)
- 1 1/2 cups Mozzarella cheese (shredded)
- 3/4 cup Parmesan cheese (grated)
- 8 ounces Pizza Sauce
- 1 teaspoon Italian Seasoning
- 1/4 cup pepperoni (mini or chopped)
- Fresh basil (chopped for garnish)

DIRECTIONS:

Place cream cheese, 1 cup of Mozzarella, Parmesan, pizza sauce, Italian seasoning, and pepperoni into crock pot. Stir everything together. Cover and cook on HIGH for 1 hour or LOW for 2-3 hours. Stir occasionally until the cream cheese is melted. Top with remaining Mozzarella, cover and cook until melted. Turn crockpot to low or warm until ready to serve. Garnish with fresh basil. Serve over tortilla chips and pair with a Glass of Willow Creek Winery Dry or Sweet Concord! Simply delicious!

(Bread sticks, pita chips or your favorite crackers, can also be used with this dip.)

YORI WINE CELLARS

Spaghetti Dinner Bites

Pair with Famiglia



INGREDIENTS:

- 12 ounces Cappellini (cooked al dente)
- 2 eggs (beaten)
- 1 cup Alfredo sauce
- 1 cup shredded/grated Parmesan

DIRECTIONS:

Preheat oven to 375°F. Mix together and put small amount in each cup of a greased mini muffin pan. Press down to form cup with a shot glass.

Bake for 15-18 minutes or until slightly crispy. Cool slightly before popping pasta cups out of pan.

Heat frozen meatballs in any spaghetti/marinara sauce or make your own.

Top spaghetti cups with one meatball and a small amount of red sauce. Finish with Parmesan and fresh basil.